

Chocolate Chip Cookies

- 1 $\frac{1}{4}$ cup flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup butter; softened
- $\frac{1}{4}$ cup shortening
- 6 Tbsp. sugar
- 6 Tbsp. brown sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup semi-sweet chocolate chips



Day 1

1. Stir flour, baking soda and salt together. Set aside.
2. Cream shortening, butter, vanilla, egg, brown sugar and sugar together until fluffy.
3. Add step 1 ingredients to mixture in step 2. Mix well.
4. Add Chocolate Chips by folding them in with a wooden spoon or rubber spatula.
5. Place dough in air tight container; label with bell and kitchen color/#.
6. Place labeled dough in the refrigerator.

Day 2

1. Preheat oven to 375 degrees.
2. Take a heaping tablespoon of dough and roll into ball.
3. Place each ball 2 inches apart on an ungreased cookie sheet.
4. Bake for 8-10 minutes.
5. Remove cookie sheet from oven and place cookies on cooling rack.

Serve with a glass of cold milk.

